

**Let your life lightly dance on the edges
of time like dew on the tip of a leaf.**

Rabindranath Tagore

The Cinnamon Club

Early & Late Dinner Menu

Two courses at £30 per person
Three courses at £35 per person

Available Monday - Saturday

Dinner 5.30pm - 6.30pm & 9.00pm onwards

(only for groups of up to 6 guests)

(v) Vegetarian 🌾 Contains gluten
Allergen menus available on request.

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.

All menus are subject to change

Starters

Okra filled with peanut and jaggery, curried yoghurt and green mango chutney (v)

Malay style sea bream in banana leaf, coconut sambal
Camphor and Sandalwood flavoured chicken breast, coriander chutney
Hyderabadi black spiced lamb escalope, smoked paprika raita

Main courses

Achari gobhi - Roast cauliflower with pickling spices, spinach and nutmeg sauce (v)

Vesavara spiced free range chicken breast, chicken leg stew, stir-fried greens

Kashmiri style lamb roganjosh with aromatic spices

Venison and prune kofta, black lentils and masala mashed potatoes

Side dishes

Stir-fried seasonal greens with garlic and chilli (vegan) £6.00

Black lentils (v) £6.50

Cucumber and cumin raita (v) £3.50

Selection of tandoori breads 🌾 £8.00

Desserts

Sorbet or ice cream selection of the day

Lemon and gulab jamun brûlée, pink peppercorn crisp 🌾

Passion fruit and vanilla cheesecake, honeycomb crumble

Tasting plate of assorted desserts - for two or more

(£5.00 per person supplement) 🌾